



Le Menu Decouverte

L' Amuse Bouche



Le Tourteau

Crab Panna Cotta, Fennel Jelly, Sea Urchins

or

La Truffe Noire

Potato & Mache Salad, Shaved Black Truffle



Le Foie Gras

Pan Fried Duck Foie Gras, Cherry & Almond Condiments

or

La Bisque de Homard

Lobster Bisque, Carabineros, Girolle Mushrooms



Le Canards de Challans (2 services)

Challans Duck, Cereals, Orange, Grilled Leeks

Confit, Homemade Cavatelli, Mustard Cress



Le Plateau de Fromages

ON Dining Cheese Selection



Lemon Meringue

Jasmine Jelly, Yoghurt, Shiso Ice Cream



Petits Fours

\$1,288

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace